



# **Town of Foxborough Board of Health**

40 South Street  
Foxborough, MA 02035  
Phone: (508) 543-1207 - Fax: (508) 543-6278

## **Town of Foxborough Fats, Oils, and Grease (FOG) Maintenance Requirements:**

- Do not store anything on top of grease interceptors
- Make sure the covers to interceptors are locked in place with the appropriate hardware
- Wipe all cooking equipment and servingware of food scraps before placing in the sink and/or dishwasher for cleaning
- All innovative/alternative technologies must be maintained in accordance with the operation and maintenance manual for the technology
- All grease interceptors must be inspected and serviced if found in disrepair.
- All grease interceptors must be serviced once per month unless adequate maintenance information is provided to the Board of Health that justifies a modified servicing frequency.
- External grease interceptors must be inspected once per month and pumped if the grease and solids are 25% of the volume in the tank.
- All hoods must be maintained in accordance with 527 CMR 11.00 Board of Fire Prevention Regulations
- Maintenance logs and invoices/manifests must be kept for all grease interceptors, and hoods, and be available for review upon inspection.
- Use of biological or chemical treatments for FOG management must be approved by the Board of Health.
- Spill clean-up equipment must be readily available and include materials able to clean up a FOG spill. (examples: Cat litter, oil absorbent pads)
- All food service staff must be trained in FOG management practices by either completing the self study packet or by attending the Foxborough FOG Management Training Class.